



*Welcome back and thank you for wearing a mask.*

*Please refer to your server if you have any questions about our menu.*

*Check out our new IG @Provision\_DC  
Make reservations via Opentable*

*Brunch*

*Saturday & Sunday @ 11am-4pm*

*Dinner*

*Wednesday-Saturday @ 5pm*

*Happy Hour*

*Wednesday-Saturday 5pm-7pm*

*(\$2 off bites, \$8 draft-tails, \$2 off signature cocktails, \$4 & \$5 select beers, \$6 select wine)*

**PROVISION**

pro-vi-sion :noun - an amount or thing supplied or provided

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# DINNER

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

**MAXIMUM 6 CREDIT CARDS PER CHECK.**

**20% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES.**

**NO SPLIT CHECKS**

**SUBSTITUTIONS OR MODIFICATIONS WILL INCUR PRICE CHANGES.**

Sit back, relax and enjoy some eats

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# P14

## PASTA

- Cast Iron Mac & Cheese** \$15  
*parmesan cheese sauce, chives, smoked sea salt, panko bread crumbs*
- Pomodoro[v]** \$18  
*spaghetti pasta, heirloom baby tomatoes, garlic, basil, parmesan, butter, crostini*
- Bolognese** \$22  
*elbow pasta, brisket ragu parmigiano reggiano, parmesan, tomatoes, crostini*
- Scampi** \$28  
*linguini pasta, shrimp, white wine, lemon zest, cream sauce, parmesan, parsely, crostini*

## ENTRÉES

- Pan-Seared Salmon [gf]** \$31  
*6oz Atlantic salmon served medium, broccolini corn purée risotto, lemon zest*
- Steak Frites** \$35  
*8oz prime NY strip, fries, chimichurri, sautéed heirloom tomato & oyster mushroom*
- Chicken Milanese** \$26  
*breaded flattened chicken breast, fries, mixed greens salad, grana cheese, lemon aioli*

## HANDHELDS

choice of fries or house salad; \$3 truffle fries  
add bacon strips \$3

- Provision Burger** \$19  
*7oz certified angus beef, dijonnaise, arugula, tomato, smoked gouda, caramelized onions, brioche bun, pickle spear*
- Vegan Burger [vv]** \$18  
*Beyond Meat 100% plant based patty, tomato jam, Daiya cheddar cheese, caramelized onions, veganaise arugula, vegan bun, pickle spear*
- Hot Tennessee Fried Chicken** \$19  
*chicken thigh coated in rice flour, arugula sliced pickles, Tennessee hot sauce, dijon honey mustard, brioche bun*

## CONFECTIONS

- Crepes** \$12  
*dulce de leche, berries, whipped cream*
- Croissant Bread Pudding** \$10  
*croissant, cinnamon, cream, gelato*
- 3 scoop gelato [gf]** \$8  
*chef's choice*

## BITES

\$2 off during Happy Hour

- Truffle Fries [v]** \$9  
*french fries, truffle aioli*
- Guacamole [vv]** \$13  
*corn tortilla chips, avocado, red onions, cilantro, lime, tomatoes*
- Sautéed Mushrooms [gf][vv]** \$12  
*oyster mushrooms, chimichurri*
- Empanadas (2 pcs)** \$11  
*ground brisket, onions, red pepper flakes, peppers, garlic, salsa verde, chipotle aioli*
- Shrimp Tacos (2)** \$14  
*sautéed old bay shrimp, vegetable slaw, avocado slices, chipotle aioli, flour tortilla*
- Chicken Wings** \$15  
*6 pieces choice of Texas buffalo sauce, Old Bay, BBQ ; dill ranch, veggies (no split flavors)*
- Fried Brussel Sprouts[n]** \$14  
*bacon, parmesan, walnut vinaigrette*

## SALADS

salad add-ons chicken breast \$9/ salmon \$15/  
shrimp \$13 / NY strip steak \$16

- Caesar Salad** \$14  
*romaine, shaved grana, parmesan, croutons anchovies, housemade traditional Caesar dressing (contains anchovies)*
- Rustic Kale Salad [gf, v, n]** \$16  
*kale, spinach, granny smith apple, carrots, red onions, walnuts, feta, honey vinaigrette*
- Quinoa Bowl [gf, vv]** \$18  
*warm rainbow quinoa, kale, spinach, red onions, carrots, peppers, heirloom tomatoes, cucumbers, sherry vinaigrette*

gf = gluten free / v = vegetarian / vv = vegan / n = contains nuts

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DINNER

# LIBATIONS

li-ba-tion (noun)-an act of pouring a liquid as a sacrifice (as to a deity)

## P14 SIGNATURE COCKTAILS \$16

\$2 off during Happy Hour

\*\* Due to labors of love certain cocktails can not be returned.  
Please inquire about flavor profiles.

### Little Fires Everywhere\*\* {n}

Ivy City bourbon, Don Ciccio Ambrosia aperitivo, housemade vermouth, Ancho Reyes, oak chipped smoked for hours

### Savory Italian

Campari, Aperol, egg white, honey, lemon, rosemary, sugar

### Foggy Manhattan

El Silencio mezcal, Averna, Dolin dry vermouth, bitters

### Pals That I Know

Catocin Creek rye, Benedictine, Don Ciccio amaro, orange bitters, demerara

### Merged Variations

Ivy City gin, Martell cognac, lemon, sugar, sparkling wine

### Baby Flamingo

Cotton & Reed spiced rum, Little blanc, pineapple, lime, sugar

### What Did I Just Say

D.C. Civic vodka, Green Chartreuse, Heering cherry liqueur, lemon, ginger

### Paper Plane{n}

Buffalo Trace bourbon, Don Ciccio nocino amaro, Aperol, lemon, demerara

### Scofflaw{n}

Woodford rye, Dolin blanc vermouth, lemon, housemade grenadine, orange bitters

### Fort Night\*\* (limited){n}

Contradiction bourbon, house blended vermouth, bitters, barrel aged fourteen days

## FRENCH PRESSES

\$44

32oz large format cocktail - serves 4 to 5  
\$14 off every Thursday

### Harvest

Jameson, Applejack brandy, black pepper, lemon, thyme, orange

### Grapefruit Press

Stolichnaya vodka, grapefruit, lime, mint, basil

### Rosé Sangria

Macchu pisco brandy, St Germain, rosé wine, grapefruit, lemon

## SLUSHEES \$12

\$10 on Fridays

### Moscow Mule

Stolichnaya vodka, Chinese five spice, lime, sugar

## DRAFT-TAILS \$13

\$8 during Happy Hour

### Grapefruit Punch

Stolichnaya Vodka, grapefruit, mint, basil, sugar

### Rosé Sangria

Macchu pisco brandy, St Germain, rosé wine, grapefruit, lemon

### Southern Passion

Milagro tequila, passionfruit, lemon, ginger, sugar

## P14 NON ALCOHOLIC COCKTAILS \$8

### Mango Not Mildarita

mango puree, jalapenos, lime, orange, sugar, soda water

### Mango Nojito

mint, sugar, lime, soda water,

### Muddled Berry Beer

berries, lemon, sugar, ginger beer

### Came for a Good Thyme

thyme, sugar, rhubarb bitters, lime, soda water

### Grapefruit Rickey

grapefruit, basil, lime, ginger, sugar, soda water

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GM/BEVERAGE DIRECTOR CYNTHIA PHILIPPE

Welcome back. Thank you so much for allowing us to serve you again.

CORN OR PAPER STRAWS AVAILABLE UPON REQUEST. NOT ALL INGREDIENTS LISTED. PLEASE ALERT US FOR ALLERGIES.



# WINE

\* asterisk items discounted to \$6 during happy hour

## WHITE

**Taking Root\*** \$11/40  
*Sauvignon Blanc | 2019 | Moldova*  
 gooseberry | tropical | citrus

**Lunardi** \$13/44  
*Pinot Grigio | 2018 | Italy*  
 full bodied | fruity | grapefruit

**Nortico** \$13/44  
*Albariño | 2020 | Portugal*  
 citrus oil | yellow apple | lime

## ROSÉ

**Chateau\*** \$11/40  
*Rose | 2019 | Moldova*  
 strawberry | brightness | raspberry

## RED

**Adivino** \$13/48  
*Tempranillo | 2018 | Spain*  
 blueberries | cherries | ripe

**Aresti** \$12/44  
*Pinot Noir | 2019 | Chile*  
 red cherry | cranberry | earthy

**Alias\*** \$11/44  
*Cabernet Sauvignon | 2019 | CA*  
 blackberry | medium body | balanced acidity

## SPARKLING

**Campo Viejo** \$13/44  
*Sparkling Cava | Spain*  
 apple | floral | crisp

## BY THE BOTTLE ONLY

**Riondo** \$44  
*Sparkling Rosé | Italy*  
 floral | sweetness | velvety finish

**Tupa** \$46  
*Malbec | 2018 | Argentina*  
 red apple | stonefruit | dry

**Castello Villa** \$48  
*Sangiovese Merlot blend | 2016 | Italy*  
 berries | sweetness | velvety finish

## DRAFT BEERS

\* asterisk items discounted to \$5 during happy

**Feed The Monkey** \$9  
*Hefeweizen | MD | 5.6%*

**Optimal Wit** \$8  
*Witbier | VA | 5%*

**Stella Artois** \$7  
*Pale Lager | Belgium | 5.2%*

**Sour Monkey** \$10  
*Sour Ale | PA | 9.5%*

**Summer Love\*** \$7  
*Golden Ale | VA | 5.2%*

**Grisette** \$9  
*Belgian Wheat Saison | PA | 5.6%*

**Suns Out Hops Out** \$8  
*Session IPA | VA | 4.7%*

**Underdog\*** \$7  
*Gold Lager | MD | 3.9%*

**Joint Resolution** \$8  
*Hazy IPA | DC | 5.5%*

**Big Wave\*** \$7  
*Golden Ale | HI | 4.4%*

**Bullpen\*** \$7  
*Pilsner | DC | 4.7%*

**Partly Cloudly** \$9  
*IPA | VA | 7.5%*

## BOTTLES & CANS

asterisk items discounted to \$4 during happy

**Brotherly Love** \$8  
*Hazy IPA | VA | 6.2%*

**Juicy Magic** \$7  
*Juicy IPA | VA | 7.0%*

**21st Amendment** \$8  
*IPA | CA | 7%*

**Power Moves(16oz)** \$10  
*IPA | VA | 5.5%*

**Mango Cart \*** \$7  
*Mango Wheat Ale | CA | 4%*

**Budlight \*** \$6  
*Lager | MO | 4.2%*

**Anxo Cidre ROSE** \$9  
*Dry Cider | DC | 6.9%*

**Pounda Gold** \$8  
*Dry Cider | DC | 6.5%*

**Heineken 0.0** \$6  
*non alcoholic | NL | 0.0%*

## SELTZER...ETC

**Topo Chico (flavors)** \$7  
 pineapple, mango, strawberry-guava  
 hard seltzer | AZ & FL | 4.7%

**Mango** \$7  
 hard seltzer | DC | 5%

**Passionfruit, Orange, Guava** \$7  
 hard seltzer | DC | 5%

**Cacti (flavors)** \$8  
 pineapple, lime, strawberry  
 agave seltzer | MO | 7%

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